



THE WINES OF
JORDAN
STELLENBOSCH



BACKGROUND

The gardens and willow trees at Jordan are home to the Cape Dwarf Chameleon. Chameleon is a wonderfully apt name, expressing the changing flavours of the component varieties of these fruit-driven blends.

LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

APPELLATION

Wine of Origin Stellenbosch.

SOIL

Decomposed granite and loam.

ASPECT

North and east-facing vineyards.

AGE OF VINES

16-22 years

BLEND

45 % Cabernet Sauvignon, 37% Merlot and 18% Shiraz

ANALYSIS

Alc: 14%

Total Acid: 5.7g/l

pH: 3.57

Residual Sugar: 2.3g/l

TASTING NOTES

The Merlot portion adds a ripe cherry character to the minty berry flavours of the Cabernet Sauvignon. The Cabernet Franc adds a spiciness to the blend which is balanced by the rich toastiness of French oak.

HARVESTING

The Cabernet Sauvignon was harvested at an average of 23.5°B between 10th and 25th March 2008. The Merlot was harvested at an average of 23.5°B between 27th February and 14th March 2008. The Shiraz was harvested at an average of 25°B between 18th and 25th March 2008

WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs done twice daily during fermentation. The Cabernet Sauvignon received extended maceration on the skins after fermentation. The Merlot underwent malo-lactic fermentation in the barrel. The various portions of the blend spent 16-18 months in 225 litre French oak barrels (mostly Nevers and Alliers).